

Amendments to the Claims:

The listing of claims will replace all prior versions and listings of claims in the application:

Listing of Claims:

Claim 1 (Original) Method for preparing a gelled food product comprising the steps of

- (a) opening a closed container of thermo-reversible gel
(A) that is based on polysaccharide gelling agent,
- (b) heating gel (A) to a temperature of at least 60°C,
- (c) combining the gel (A) with at least one taste or flavour imparting food component before, during or after the heating in step (b), to provide a combined gel composition (B) that comprises at least 1 wt% protein, such that the gel (A) constitutes 50-98 wt% of the composition (B), and
- (d) allowing the combined gel composition (B) to set in a mould.

Claim 2 (Original) Method according to claim 1 wherein the gel (A) has a pH below 6.

Claim 3 (Original) Method according to claim 1 wherein the gel (A) is substantially free from kappa and iota carrageenan.

Claim 4 (Original) Method according to claim 1 wherein the gel (A) is heated to a temperature of 60-95°C.

Claim 5 (Original) Method according to claim 1 wherein the combined gel composition (B) comprises a combined amount of fat and water of 60-99 wt%.

Claim 6 (Original) Method according to claim 1 wherein the mould is an edible mould or a holding device that contains an edible base.

Claim 7 (Original) Method according to claim 1 wherein during the setting of the combined gel composition (B), cooling is applied.

Claim 8 (Original) Method according to claim 1 wherein the gel (A) comprises a thermo-reversible polysaccharide gelling agent selected from the group consisting of agar, gellan, agarose, furcelleran, a combination of xanthan gum and locust bean gum, a combination of xanthan gum and konjac flour and combinations of two or more thereof.

Claim 9 (Original) Method according to claim 1 wherein gel (A) comprises at least 1 wt% protein

Claim 10 (Original) Method according to claim 1 wherein the protein is globular protein.

Claim 11 (Original) Method according to claim 10 wherein the globular protein is dairy protein, vegetable protein or a combination thereof.

Claim 12 (Original) Method according to claim 1 wherein the combined gel composition (B) comprises 1-50 wt% fat.

Claim 13 (Original) Method according to claim 1 wherein the combined gel composition (B) comprises cream, cream alternative, cream cheese, cream cheese alternative or a combination of two or more thereof.

Claim 14 (Original) Method according to claim 13 wherein the gel (A) comprises cream, cream alternative, cream cheese, cream cheese alternative or a combination of two or more thereof.

Claim 15 (Currently Amended) Method according to ~~any one of claims 1-14~~ claim 14 wherein the gel (A) comprises a combined amount of fat and water of 60-99 wt%.

Claim 16 (Currently Amended) Method according to ~~any one of claims 1-15~~ claim 1 |
wherein the gel (A) comprises 1-50 wt% fat.